

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended). A process for treating meat, comprising:

providing ~~an~~ a live animal having respiratory and circulatory systems for said meat;

introducing a treatment gas through water into said animal's respiratory ~~and system by~~
breathing of said water and into said circulatory ~~systems~~ system into said meat until said treatment gas preserves said meat;

wherein said introducing step is performed using partially purified smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

2. (Currently Amended). A process for treating meat, comprising:

providing a live animal;

causing said live animal to inhale a treatment fluid entrained in water, whereby said treatment fluid diffuses into the blood of said live animal, until said treatment fluid preserves said meat; and

wherein said ~~introducing~~ causing step is performed using partially purified smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

3. (Currently Amended). A process for treating edible meat, comprising:

providing a live meat bearing animal having a respiratory system respiring into blood of said animal;

exposing said respiratory system to ~~a fluid~~ water containing gaseous smoke;
diffusing a compound in said gaseous smoke through water into said respiratory system
into the blood of said animal, whereby said compound flows into said meat;
whereby said gaseous smoke preserves said meat;
wherein said ~~introducing~~ exposing step is performed using partially purified smoke, and
wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from
being imparted to said meat.

4. (Currently Amended). A process for treating meat, comprising:
providing a live animal having a circulatory system;
~~dissolving~~ passing a treatment gas ~~into a liquid~~ through water to form a dissolved
treatment gas;
introducing said dissolved treatment gas into the circulatory system by breathing of said
water and circulating said dissolved treatment gas throughout said animal;
whereby said treatment gas preserves said meat for food;
wherein said introducing step is performed using a treatment gas including partially
purified smoke, and wherein said animal's membranes act to super-purify said smoke preventing
smoke flavor from being imparted to said meat.

5. (Canceled).

6. (Previously Presented). A process according to claim 1, further comprising freezing
said animal whole.

7. (Previously Presented). A process according to claim 1, further comprising freezing
said meat.

8. (Currently Amended). A process according to claim 1, wherein said providing step is

performed with an animal having blood that contains hemoglobin, and wherein
said introducing step is performed using ~~a gas~~ partially purified smoke that
contains carbon monoxide;

whereby said carbon monoxide diffuses into the blood of said animal and binds
with said hemoglobin, forming COHb;

said blood containing COHb flows through the circulatory system into
said meat and COMb is formed.

9. (Previously Presented). A process according to claim 1, further comprising:
performing said introducing step until said gas kills or sedates said animal for harvesting.

10. (Previously Presented). A process according to claim 1, wherein said introducing
step is performed using an animal comprising seafood.

11. (Previously Presented). A process according to claim 1, wherein said introducing
step is performed using an animal comprising fish.

12. (Canceled).

13. (Previously Presented). A process according to claim 11, wherein said fish is
selected from the group consisting of salmon, tuna, or tilapia.

14. (Previously Presented). A process according to claim 1, wherein said providing step
is performed with an animal that has gills and wherein said animal ventilates water
through said gills.

15. (Canceled).

16. (Canceled).

17. (Previously Presented). A process according to claim 1, wherein said introducing step is applied by mass-treatment of groups of said animals.

18. (Currently Amended). A process for treating meat, comprising:
providing ~~an~~ a live animal having respiratory and circulatory systems for said meat;
introducing a treatment gas , by breathing of water, through said animal's respiratory and circulatory systems into said meat until said treatment gas preserves said meat;
wherein said introducing step is performed using gas derived from raw smoke, and wherein water and said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

19. (Canceled).

20. (Previously Presented). A process according to claim 1, wherein said introducing step is performed by pumping said gas through said circulatory system by a heart; further comprising bleeding said animal before said heart stops pumping.

21. (Canceled).

22. (Canceled).

23. (Canceled).

24. (Previously Presented). A process according to claim 14, wherein said introducing step is performed by entraining said gas in water, whereby a portion of said entrained gas is dissolved in said water, and whereby said water inspires during said ventilating.

25-102. (Canceled).

103. (Currently Amended). A process for treating meat, comprising:
providing a live animal;

causing said live animal to inhale ~~a treatment fluid~~ water containing partially purified smoke, whereby said ~~treatment fluid~~ partially purified smoke diffuses into the blood of said live animal, until said ~~treatment fluid~~ partially purified smoke preserves said meat; and

~~wherein said introducing step is performed using gas derived from raw smoke, and~~

wherein water and said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

104. (Currently Amended). A process for treating edible meat, comprising:

providing a live meat bearing animal having a respiratory system respiring into blood of said animal;

exposing said respiratory system to ~~a fluid~~ water containing gaseous smoke;

diffusing a compound in said gaseous smoke through said respiratory system into the blood of said animal, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat; and

~~wherein said introducing step is performed using gas derived from raw smoke, and~~

wherein water and said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

105. (Currently Amended). A process for treating meat, comprising:

providing a live animal having a circulatory system;

~~dissolving~~ passing a treatment gas ~~into a liquid~~ through water to form a dissolved treatment gas;

introducing said dissolved treatment gas into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said animal;

whereby said treatment gas preserves said meat for food;

wherein said introducing step is performed using a treatment gas including gas derived from raw smoke; and

wherein water and said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

106. (Currently Amended). A process for treating meat, comprising:

providing ~~an~~ a live animal having respiratory and circulatory systems for said meat;

introducing a treatment gas through water by breathing of said water into said animal's respiratory system and into said circulatory systems system into said meat until said treatment gas preserves said meat;

wherein said introducing step is performed using gas derived from raw smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

107. (Currently Amended). A process for treating meat, comprising:

providing a live animal;

causing said live animal to inhale ~~a treatment fluid~~ water containing partially purified smoke, whereby said ~~treatment fluid~~ partially purified smoke diffuses into the blood of said live animal, until said ~~treatment fluid~~ partially purified smoke preserves said meat; ~~wherein said introducing step is performed using gas derived from raw smoke~~, and

wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

108. (Currently Amended). A process for treating edible meat, comprising:

providing a live meat bearing animal having a respiratory system respiring into blood of said animal;

exposing said respiratory system to ~~a fluid~~ water containing gaseous smoke;
diffusing a compound in said gaseous smoke through water into said respiratory system
into the blood of said animal, whereby said compound flows into said meat;
whereby said gaseous smoke preserves said meat;~~wherein said introducing step is~~
~~performed using gas derived from raw smoke, and~~ and
wherein said animal's membranes act to super-purify said smoke preventing smoke
flavor from being imparted to said meat.

109. (Currently Amended). A process for treating meat, comprising:
providing a live animal having a circulatory system;
~~dissolving~~ passing a treatment gas ~~into a liquid~~ through water to form a dissolved
treatment gas;
introducing said dissolved treatment gas through water into the circulatory system by
breathing of said water and circulating said dissolved treatment gas throughout said animal;
whereby said treatment gas preserves said meat for food;
wherein said introducing step is performed using a treatment gas including gas derived
from raw smoke, and wherein said animal's membranes act to super-purify said smoke
preventing smoke flavor from being imparted to said meat.